Cambridgeshire County Council

The 10 out of 10 Times

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Working in Partnership with Rutland County Council, Peterborough and Essex Schools

Rutland County Council

Cambridgeshire Catering & Cleaning Services

School meal numbers continue to rise

Pupils in Cambridgeshire schools are embracing a healthy lifestyle as take up of school meals in the county rises for the third year running.

In the current year, 39% of primary school children have a lunchtime meal provided by Cambridgeshire Catering Service – a marked increase compared with 35.2% last year and 31.3% in 2007-08.

This means that over the last two years an additional 500,000 meals have been prepared and served, all meeting the Government's Food Based and Nutrient Standards.

The uptake of school meals is also now a national indicator and local authorities are required to report the results of the take-up from all schools in their area.

Richard Ware, Head of CCS said, "These results show the commitment of all CCS staff in not only meeting the statutory requirements in providing school meals, but also meeting the expectations of both pupils and parents. These results also rely on the support of headteachers and school secretaries in supporting the service."

In an effort to create a better awareness of the importance of eating the right foods, CCS has developed a range of workshops for pupils, which include Fresh Fruit, Fresh Vegetables and Bread Baking. These types of partnerships with schools have also had a positive effect on meal numbers.

Ahoy there!

Children give fish fingers the thumbs up.

One of CCS' latest ventures has been to introduce Birds Eye Omega 3 fish fingers onto the menu – a fish finger made from 100 per cent fish fillet that comes from sustainable sources and contains no artificial flavours, colours or preservatives.

Working in partnership, CCS and Birds Eye arranged a special event at Orchard Park Primary School in Cambridge on March 16 to launch the Omega 3 fish finger. The event involved the whole school and featured fun activities for children, including a food quiz, cookery workshop and a visit from Captain Birds Eye himself.

Jurri Christiaans, CCS' Commercial and Business Development Manager, said "It was a fantastic opportunity to promote the healthy and delicious meals that are being provided by CCS and which are proving to be very popular with our young customers".

Café@ coming to Cottenham VC

CCS is very pleased to have been awarded the catering contract for Cottenham Village College from April 2010. We welcome Abi Froggatt, Catering Manager, and her team to the CCS secondary sector.

We will soon be introducing new retail concepts within the Café@ branding to the school's dining area. This includes a food court named 'The Place' which will become a popular area for young people to meet and enjoy a choice of food offers. Read more about these changes in our Autumn issue.

National School Meals Week

>>nsmw 8th-12th November 2010

The next National School Meals Week will take place from the 8th to the 12th of November and CCS will be arranging a special menu to celebrate the week. You will also be able to get your school involved in national daily activities including Get Giggling Day. Look out for more details in September.

Meet last year's winners

We recently interviewed four of last year's CCS Award winners about their school meal successes. Here is what they told us:

Vicky Darroch, School Caterer, Barnabas Oley Primary School

Winner of the 2009 School Caterer of the Year Award.

What has been your greatest achievement as a School Caterer? To be nominated and then awarded Primary School Caterer of the Year 2009. I have really appreciated being given the opportunity to attend Marketing meetings and commenting from 'The Coal Face' as Diana Round said!

What do you enjoy most about your job? Everything! I enjoy the challenge of increasing my numbers even when they are high already. I really enjoy working in the school that my children attend. I love the buzz when you see a new face having lunch for the first time.

How did you increase your meal numbers? By being friendly and fair, following the CCS guidelines and not straying from the correct menu. I am constantly 'selling' school meals and never let my standards slip.

Jo Hart, School Caterer, Meadowgate School

Winner of the 2009 School Employee of the Year Award.

What do you enjoy most about your job? Believe it or not I love every aspect of my job, working with a great team of people within the kitchen, serving the students and staff every day, and watching the students develop in confidence and independence is a joy to behold.

What is your most successful promotion and why? Christmas is always a success story. The school encourages a family atmosphere and it seems just like a very big family Christmas lunch. Other than that, Halloween is always OTT! The whole school dresses up and last year we served blood from a drinks fountain (cranberry juice) and pieces of brains (popcorn). The students loved it...

What's your favourite school meal? A hard question, it would be easier to tell you what I don't like. I would have to pick lasagne - the students love it and so do I. I love the herby potatoes, not only do they look great they taste great too. Impossible for me to choose a pudding because I am a pudding fan and I think they are all great. At a push it would have to be apple pie & custard – wonderful!

Karen Bambrough, School Caterer, Southfield Primary School in Rutland Winner of a 2009 10 out of 10 Award.

What has been your greatest achievement as a School Caterer? Being nominated for a CCS award by my head teacher and area supervisor, therefore, receiving recognition for my team's hard work.

What do you enjoy most about your job? I most enjoy interaction with the children – finding out what they like and what they get up to, ultimately they are our bread and butter.

How did you increase your meal numbers? By getting to know the children, running promotions, food tasting sessions after school, inviting parents to lunch so they can see and taste the quality for themselves. Also attending parents' evenings and being available to chat to parents.

What's your favourite school meal? Roast dinners because they are healthy and nutritious and a popular meal with the children.

Jo Swift, School Caterer, Waterbeach Primary School Winner of a 2009 10 out of 10 Award.

What do you enjoy most about your job? The feedback from the children. The nicest comment was when I'd only been here a week and they told the headteacher that they like the new lady 'cos she smiles!'. Something so simple and obviously noticed by the children.

How did you increase your numbers? By displaying the next day's menu in parent waiting areas so both parents and children are aware of what's on the next day. Also by making the school lunch experience a fun, relaxed and happy time.

What's you favourite school meal? Macaroni cheese and chocolate sponge with chocolate sauce. Yum!!

Don't forget that the deadline for this year's nominations is Friday 16th July so if you don't have a nomination form and would like to nominate a colleague or yourself, just call CCS Head Office and we will send one out to you.

Picture Gallery

Mums at Winhills Primary School enjoy a roast dinner for Mother's Day

Plated up and ready for Ascension Day Picnic Lunch at Thriplow Primary School.

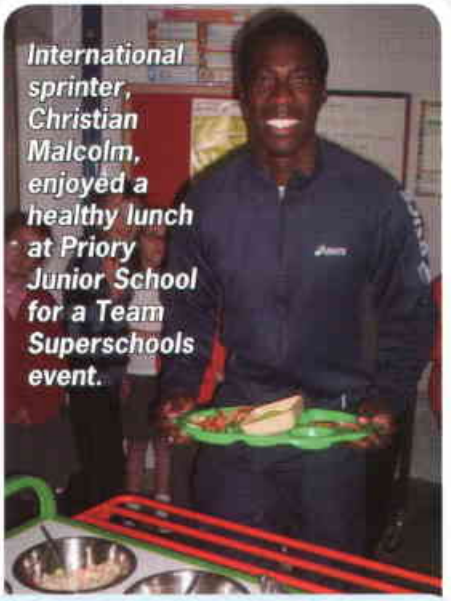
Winners of the Easter colouring competition at Priory Junior School

Surfs up at Kingsfield Primary School. A fantastic beach scene and cafe created by School Caterer Jane Garner

Best of luck to the girls at C3 who will be taking part in the Race for Life in Bedford on 25th July.

More winners of the Easter colouring competition - this time Wimbish Primary School in Essex

David Haw continues his Stir Fry Day 'Tour' to St Bede's School



International sprinter, Christian Malcolm, enjoyed a healthy lunch at Priory Junior School for a Team Superschools event.

Competition winners with the Easter Bunny, Adele Ginn, at Uppingham C of E Primary School

Well Done Natalie

This message of thanks was recently received from a parent at Round House Community Primary School in St Neots:

"I wanted to thank you and the fabulous cook (Natalie Jackson) at the Round House for the superb service and food provided. My twin vegetarian sons thoroughly enjoy school dinners and have started eating a much more varied range of foods thanks to the care and attention your cook has shown them. From day one she has liaised with my boys and myself to ensure she is providing food they enjoy and takes great care in making the food appealing to them. So a huge thanks and please be assured if I tried to change to packed lunch I would have a riot on my hands!!!"

5 Stars for Scores on the Doors

At CCS we aim for the highest level of food hygiene and as a result our kitchens are regularly scoring 5 stars for their Scores on the Doors inspections, a food hygiene rating scheme supported by the Food Standards Agency. Several of our caterers have recently attended local events where they received awards for their immaculate kitchens. An Elite Award is given to food businesses which achieve a food hygiene star rating of 5 Stars on two or more consecutive occasions.

Left column: (from top) Bridget Davies from Maple Grove Infant School, Sue Pamment from Wisbech St Mary School, Monkfield Park Primary School receives an Elite Award
Right column (from top): Lavinia Dean from Leverington Primary School, Alison Goult from Guyhirn Primary School, Stapleford Primary School receives an Elite Award

Happy Birthday Huntingdon Library

Local residents were invited to enjoy birthday cake on Friday 11th June, compliments of the Café at Huntingdon Library, to help celebrate the library's first anniversary.

The Café is just one of the fantastic new facilities which opened as part of the new library, and the Hospitality Manager, Teresa Lawson, baked a cake for visitors to celebrate the first birthday. Teresa said, "The event was a real success. We were able to promote our café to a lot of people that day and since then it has been wonderful to see so many new faces visiting us".

Medieval Merriment at Barnabas Oley

The pupils at Barnabas Oley took a step back in time on Friday 28th May when they dressed in costume and attended a Medieval Repast organised by School Caterer, Vicky Darroch, and her Catering Assistant Rebecca Bullock.

The event was a culmination of a week of activities studying medieval times, with the whole school sitting down together to enjoy this special lunch. Each child and teacher were given a calico parcel full of traditional medieval fayre, all of which was washed down with a 'vessel of appyl juice'.

140 birthdays and still counting

Mary Ward, School Caterer at Ramnoth Junior School, has successfully arranged more than 140 Birthday Lunches over the last 2 years and the bookings haven't stopped coming in.

The birthday child invites 7 friends to join him or her at a special birthday table where they are served a school lunch followed by a round of singing 'Happy Birthday' and a birthday cake. It is a fantastic way to encourage children to try school dinners and also gives parents an alternative way of celebrating their child's birthday. Judging from the wonderful cakes Mary bakes, it isn't surprising that children keep signing up!

Caretaking Conference

Cambridgeshire Cleaning Services held their second conference on 22nd April 2010 at the Over Conference and Community Centre. This year Caretakers from sites other than those operated by CCS were given the opportunity to attend, resulting in 100 delegates.

Richard Ware opened the conference and was followed by presentations on Manual Handling, Cleaning Materials and Chemicals, Lone Working and NVQ Cleaning. This was followed by a question and answer session. The feedback from the day was very positive and it is anticipated that this will become an annual event.